

WHAT IS CLAIMED IS:

1. An apparatus for preparing a boned pork product, said apparatus comprising:

- (a). a high temperature cooking station for braising and charring the boned pork product using radiant heat,
- (b). a low temperature cooking station for cooking the boned pork product using steam or moist heat to yield a fully-cooked, boned pork product, and
- (c). a freezer station for freezing the fully-cooked, boned pork product.

2. The apparatus of claim 1 further comprising a first conveyor belt for transporting the boned pork product from said high temperature cooking station to said low temperature cooking station and a second conveyor belt for transporting the fully-cooked, boned pork product from said low temperature cooking station to said freezer station.

3. The apparatus of claim 2 wherein said high temperature cooking station comprises a radiant heat searing oven.

4. The apparatus of claim 3 wherein said low temperature cooking station comprises a steam cooker.

5. A method for preparing a boned pork product comprising the steps of:

- (a). applying radiant heat to the boned pork product at a high temperature cooking station,
- (b). applying steam to the boned pork product at a low temperature cooking station to yield a fully-cooked, boned pork product, and

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(c). freezing the fully-cooked, boned pork product at a freezing station.

6. The method of claim 4 further comprising the step of mechanically transporting the product from the high temperature cooking station to the low temperature cooking station.

7. The method of claim 6 further comprising the step of mechanically transporting the product from the low temperature cooking station to the freezing station.

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B3
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